VEGETARIAN MENU

TO START WITH

Anatolian Fizz *18*
gin, raspberry, lemon,
champagne

Constantinople *16*
truffle distilled gin,
saffron, lemon,
black pepper, Parmesan

Ruya Negroni *16*
gin, Campari, Turkish coffee
vermouth

COLD

İsli Patlican aubergine & walnut puree, crispy coated aubergine chips (G/N) *12*
Halloumi & Mixed Leaf Salad fresh herbs, yoghurt dressing &
corn bread croutons (D/G) *15*
Turkish Spoon Salad chopped vegetables, pistachio & pomegranate dressing (N) *13*
Antep Fistikli Rafik feta cheese, goat curd, pistachios & sourdough bread (D/G/N) *13*
Bal Kabagi pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N) *14*
Kale & Sprout Salad walnuts, feta cheese & lemon dressing (D/N/G) *13*

HOT

Courgette Dolma wild mushroom ragout, fennel & oregano with
tomato sauce on the side (D/G) *15*
Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce,
feta & pine nuts (G/D/N) *16*
Goat Cheese Manti tomato sauce, garlic yoghurt & dill oil (D/G) *19*
Börek filo wrapped feta, carrot, courgette & walnut (D/G/N) *14*
Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage (D/G) *28*
Pistachio Rice pistachio pilaf, spinach & herbs (G/N) *9*
Izgara brokoli grilled tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N) *9*
Fire! harissa, pul biber & chopped chilli *7*
Triple-Cooked Chips (D/G)
garlic & chilli *7*   truffle & Parmesan *8*

BREAD OVEN

Aged Kaşar Cheese Pide slow-cooked organic egg (D/G) *18*
Truffle Cheese Pide truffle butter, slow-cooked organic egg (D/G) *22*
Spinach Pıde spinach, Ezine white cheese & herbs (D/G) *19*
Fresh House Breads
Pide (G) *7*   Simit (D/G) *7*